

# Operating Instructions

COOKER AND OVEN

GB

English, 1

IS60D1 S

## Contents

### WARNING, 2

### Installation, 2-6

Positioning and levelling  
Electrical connection  
Gas connection  
Adapting to different types of gas  
Table of characteristics  
Table of burner and nozzle specifications

### Description of the appliance, 7

Overall view  
Control panel

### Start-up and use, 8-11

Using the hob  
Using the cooking timer  
Cooking modes  
Cooking advice table for the oven

### Precautions and tips, 12

General safety  
Disposal  
Respecting and conserving the environment

### Care and maintenance, 13

Switching the appliance off  
Cleaning the appliance  
Replacing the oven light bulb  
Gas tap maintenance  
Assistance

GB

## WARNING

- **WARNING:** The appliance and its accessible parts become hot during use.
- Care should be taken to avoid touching heating elements.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
- **NEVER** try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- The internal surfaces of the compartment (where present) may become hot.
- Never use steam cleaners or pressure cleaners on the appliance.
- Remove any liquid from the lid before opening it.
- Do not close the glass cover (if present) when the gas burners or electric hotplates are still hot.
- **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- **CAUTION:** the use of inappropriate hob guards can cause accidents.

## Installation

! Before operating your new appliance please read this instruction booklet carefully. It contains important information concerning the safe installation and operation of the appliance.

! Please keep these operating instructions for future reference. Make sure that the instructions are kept with the appliance if it is sold, given away or moved.

! The appliance must be installed by a qualified professional according to the instructions provided.

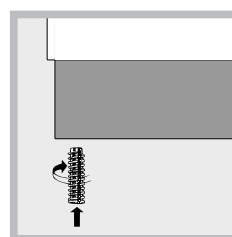
! Any necessary adjustment or maintenance must be performed after the cooker has been disconnected from the electricity supply.

### Positioning

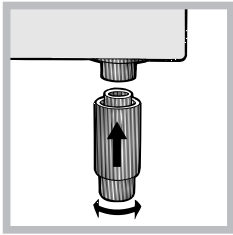
! This unit may be installed and used only in permanently ventilated rooms according to the British Standards Codes Of Practice: B.S. 6172/B.S. 5440, Par. 2 and B.S. 6891 Current Editions. The following requirements must be observed:

- a) The cooker should not be installed in a bed sitting room with a volume of less than 20m<sup>3</sup>. If it is installed in a room of volume less than 5m<sup>3</sup> an air vent of effective area of 110cm<sup>2</sup> is required, if it is installed in a room of volume between 5m<sup>3</sup> and 10m<sup>3</sup> a supplementary airvent area of 50cm<sup>2</sup> is required, if the volume exceeds 11m<sup>3</sup> no airvent is required. However, if the room has a door or a window which opens directly to the outside no air vent is required even when the volume is between 5m<sup>3</sup> and 11m<sup>3</sup>.
- b) During prolonged use of the appliance you may consider it necessary to open a window to the outside to improve ventilation.
- c) If there are other fuel burning appliances in the same room, B.S.5440 Part 2 Current Edition, should, be consulted to determine the requisite air vent requirements.

### Levelling



If it is necessary to level the appliance, screw the adjustable feet into the places provided on each corner of the base of the cooker (see figure).



The legs\* fit into the slots on the underside of the base of the cooker.

### Installation of the cooker

The appliance can be installed next to furniture units which are no taller than the top of the cooker hob. The wall in direct contact with the back panel of the cooker must be made of non-flammable material. During operation the back panel of the cooker could reach a temperature of 50°C above room temperature. For proper installation of the cooker, the following precautions must be taken:

- a) The appliance can be placed in a kitchen, dining room or bedsit, but not in a bathroom.
- b) All furniture around the appliance must be placed at least 200 mm from the top of the cooker, should the surface of the appliance be higher than the worktop of this furniture. Curtains should not be placed behind the cooker or less than 200 mm away from the sides of the appliance.
- c) Any hoods must be installed according to the requirements in the installation manual for the hoods themselves.
- d) If the cooker is installed beneath a wall cabinet, the latter must be situated at a minimum of 420 mm above the hob. The minimum distance between the worktop and kitchen units made of combustible material is 700 mm (Fig. A).
- e) The wall in direct contact with the back panel of the cooker must be made of non-flammable materials.
- f) The cooker is fitted with a safety chain that must be attached to a hook, secured to the wall behind the appliance.

! Some models can have their gas connection inverted. It is important to make sure the safety chain is always situated on the side which corresponds to the hose holder (Fig. B).

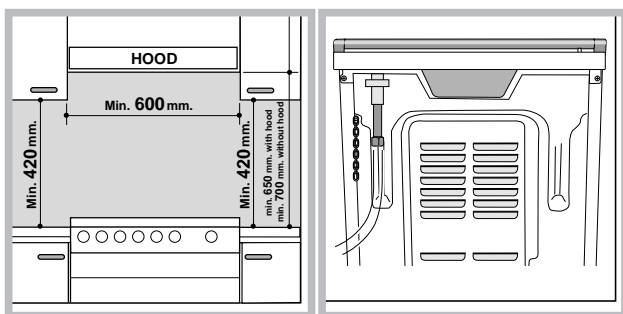
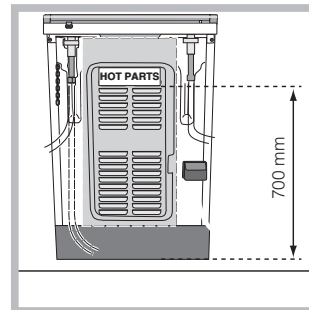


Fig. A

Fig. B

### Gas connection

The cooker should be connected to the gas-supply by a corgi registered installer. During installation of this product it is essential to fit an approved gas tap to isolate the supply from the appliance for the convenience of any subsequent removal or servicing. Connection of the appliance to the gas mains or liquid gas must be carried out according to the prescribed regulation in force, and only after it is ascertained that it is adaptable to the type of gas to be used. If not, follow the instructions indicated in the paragraph headed "Adaptation to different gas types". On some models the gas supply can be



connected on the left or on the right, as necessary; to change the connection, reverse the position of the hose holder with that of the cap and replace the gasket (supplied with the appliance). In the case of connection to liquid gas, by tank, use pressure regulators that conform to the regulation in force. The gas supply must be connected to the left of the appliance. Be sure that the hose does not pass through the rear of the cooker touching hot parts.

! Make sure the supply pressure conforms with the values shown in the table entitled "Characteristics of the burners and nozzles". **When the cooker is installed between cabinets (recessed), the gas connection must be effected by an approved flexible hose with bayonet fitting (BS 669 Current Edition). The gas inlet for the cookers is a threaded G 1/2 gas female fitting.**

### Connecting the gas supply

To make the connection, a flexible hose should be used corresponding to the current gas regulations which are:

- the hose must never be at any point in its length in contact with the "hot" parts of the cooker;
- the hose must never be longer than 1,5 metre;
- the hose must not be subject to any tension or torsional stress and it must not have any excessively narrow curves or bottlenecks;
- the hose must be easy to inspect along its entire length to check its condition;
- the hose must always be in good condition, never attempt to repair.

! The installation must comply with gas safety (installation and use) regulations 1984. In all cases for the above, by law, a qualified, corgi approved engineer must be called for installation.

## Electrical connection

Power supply voltage and frequency: 230-240V a.c. 50/60 Hz.

! The supply cable must be positioned so that it never reaches at any point a temperature 50°C higher than the room temperature. The cable must be routed away from the rear vents. Should you require it, you may use a longer cable, however, you must ensure that the cable supplied with the appliance is replaced by one of the same specifications in accordance with current standards and legislation.

Your appliance is supplied with a 13 amp fused plug that can be plugged into a 13 amp socket for immediate use. Before using the appliance please read the instructions below.

**WARNING - THIS APPLIANCE MUST BE EARTHED.**

**THE FOLLOWING OPERATIONS SHOULD BE CARRIED OUT BY A QUALIFIED ELECTRICIAN.**

### Replacing the fuse:

When replacing a faulty fuse, a 13 amp ASTA approved fuse to BS 1362 should always be used, and the fuse cover re-fitted. If the fuse cover is lost, the plug must not be used until a replacement is obtained.

### Replacement fuse covers:

If a replacement fuse cover is fitted, it must be of the correct colour as indicated by the coloured marking or the colour that is embossed in words on the base of the plug. Replacements can be obtained directly from your nearest Service Depot.

### Removing the plug:

If your appliance has a non-rewireable moulded plug and you should wish to remove it to add a cable extension or to re-route the mains cable through partitions, units etc., please ensure that either:

- the plug is replaced by a fused 13 amp re-wireable plug bearing the BSI mark of approval.
- or:

- the mains cable is wired directly into a 13 amp cable outlet, controlled by a switch, (in compliance with BS 5733) which is accessible without moving the appliance.

! For appliances with a rating greater than 13 amp (eg: electric hob, double ovens and freestanding electric cookers etc.) the mains cable must be wired into a cooker output point with a rating of 45 amp. In this case the cable is not supplied.

### Disposing of the plug:

Ensure that before disposing of the plug itself, you make the pins unusable so that it cannot be accidentally inserted into a socket. Instructions for connecting cable to an alternative plug:

! The wires in the mains lead are coloured in accordance with the following code:

Green & Yellow - Earth  
Blue - Neutral  
Brown - Live

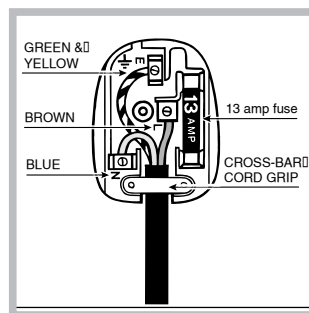
If the colours of the wires in the mains lead do not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:  
Connect Green & Yellow wire to terminal marked "E" or coloured Green or Green & Yellow.  
Connect Brown wire to terminal marked "L" or coloured Red.  
Connect Blue wire to terminal marked "N" or coloured Black.

If a 13 amp plug (BS 1363) is used it must be fitted with a 13 amp fuse. A 15 amp plug must be protected by a 15 amp fuse, either in the plug or adaptor or at the distribution board. If you are in any doubt about the electrical supply to your machine, consult a qualified electrician before use.

### How to connect an alternative plug:

The wires in this mains lead are coloured in accordance with the following code:

**BLUE** "NEUTRAL" ("N")  
**BROWN** "LIVE" ("L")  
**GREEN AND YELLOW** "EARTH" ("E")



## Disposing of the appliance

When disposing of the appliance please remove the plug by cutting the mains cable as close as possible to the plug body and dispose of it as described above.

## Checking the connection for leaks

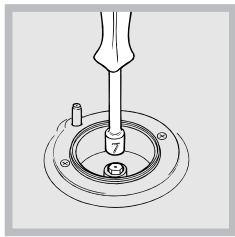
When the installation process is complete, check the hose fittings for leaks using a soapy solution. Never use a flame.

## Adapting to different types of gas

It is possible to adapt the appliance to a type of gas other than the default type (this is indicated on the rating label on the cover).

### Adapting the hob

Replacing the nozzles for the hob burners:



1. Remove the hob grids and slide the burners off their seats.
2. Unscrew the nozzles using a 7 mm socket spanner (see figure), and replace them with nozzles suited to the new type of gas (see *Burner and nozzle specifications table*).

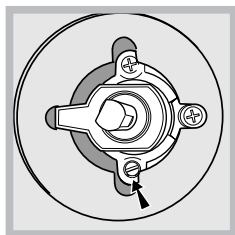
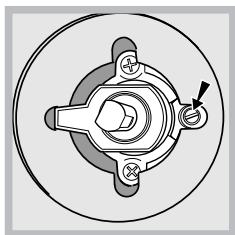
specifications table).

3. Replace all the components by following the above instructions in reverse.

Adjusting the hob burners' minimum setting:

1. Turn the tap to the minimum position.
2. Remove the knob and adjust the regulatory screw, which is positioned inside or next to the tap pin, until the flame is small but steady.

! If the appliance is connected to a liquid gas supply, the regulatory screw must be fastened as tightly as possible.







3. While the burner is alight, quickly change the position of the knob from minimum to maximum and vice versa several times, checking that the flame is not extinguished.

! The hob burners do not require primary air adjustment.

! After adjusting the appliance so it may be used with a different type of gas, replace the old rating label with a new one that corresponds to the new type of gas (these labels are available from Authorised Technical Assistance Centres).

! Should the gas pressure used be different (or vary slightly) from the recommended pressure, a suitable pressure regulator must be fitted to the inlet hose in accordance with current national regulations relating to "regulators for channelled gas".

**TABLE OF CHARACTERISTICS**

<b>Dimensions</b>	width 43,5 cm height 32 cm depth 40 cm
<b>Volume</b>	57 l
<b>Useful measurements relating to the oven compartment</b>	width 46 cm height 8,5 cm depth 42 cm
<b>Burners</b>	may be adapted for use with any type of gas shown on the data plate, which is located inside the flap or, after the oven compartment has been opened, on the left-hand wall inside the oven.
<b>Voltage and frequency</b>	see data plate
<b>ENERGY LABEL</b>	<p>Directive 2002/40/EC on the label of electric ovens. Standard EN 50304</p> <p>Energy consumption for Forced convection heating mode: Fan assisted </p> <p>Declared energy consumption for Natural convection Class heating mode:  Convection</p>
 	<p>This appliance conforms to the following European Economic Community directives: 2006/95/EC dated 12/12/06 (Low Voltage) and subsequent amendments – 2004/108/EC dated 15/12/04 (Electromagnetic Compatibility) and subsequent amendments - 93/68/EEC dated 22/07/93 and subsequent amendments. 2002/96/EC 2009/142/EC dated 30/11/09 (Gas) 1275/2008 (Stand-by/ Off mode)</p>

## Table of burner and nozzle specifications

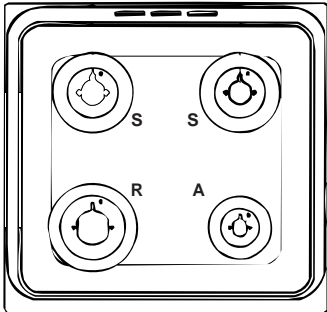
Table 1				Liquid Gas				Natural Gas	
Burner	Diameter (mm)	Thermal Power kW (p.c.s.*)		By-Pass 1/100 (mm)	Nozzle 1/100 (mm)	Flow* g/h		Nozzle 1/100 (mm)	Flow* l/h
		Nominal	Reduced			***	**		
Fast (Large)(R)	100	3.00	0.7	41	86	218	214	116	286
Semi Fast (Medium)(S)	75	1.90	0.4	30	70	138	136	106	181
Auxiliary (Small)(A)	55	1.00	0.4	30	50	73	71	79	95
Supply Pressures	Nominal (mbar) Minimum (mbar) Maximum (mbar)					28-30 20 35	37 25 45	20 17 25	

\* At 15°C and 1013 mbar- dry gas

\*\* Propane P.C.S. = 50,37 MJ/Kg

\*\*\* Butane P.C.S. = 49,47 MJ/Kg

Natural P.C.S. = 37,78 MJ/m<sup>3</sup>

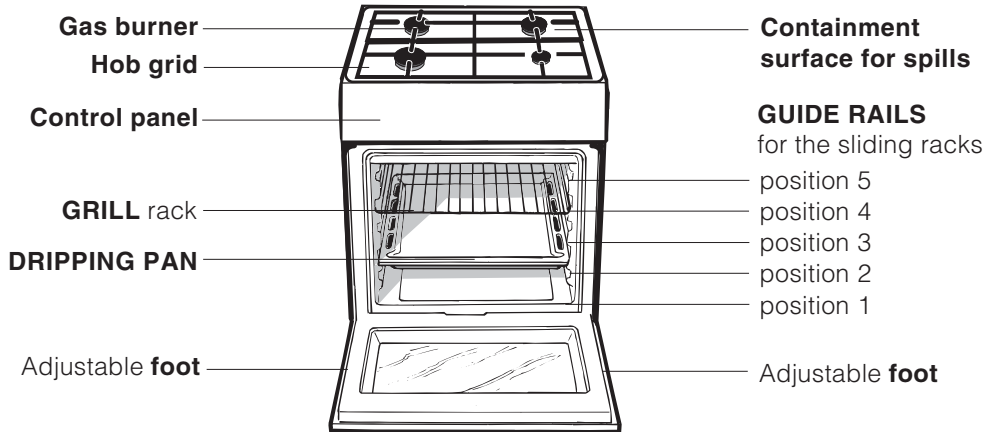


IS60D1 S

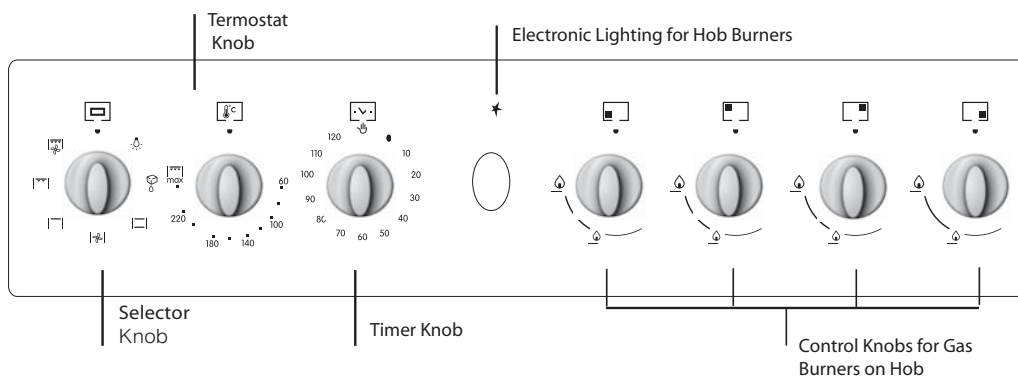
# Description of the appliance

## Overall view

GB



## Control panel



# Start-up and use

GB

## Using the hob


### Lighting the burners

For each BURNER knob there is a full ring showing the strength of the flame for the relevant burner.

To light one of the burners on the hob:

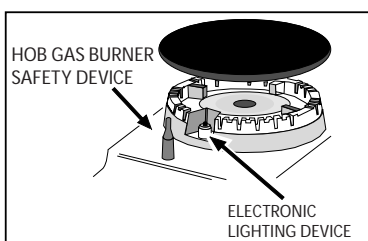
1. Bring a flame or gas lighter close to the burner.
2. Press the BURNER knob and turn it in an anticlockwise direction so that it is pointing to the maximum flame setting E.
3. Adjust the intensity of the flame to the desired level by turning the BURNER knob in an anticlockwise direction. This may be the minimum setting C, the maximum setting E or any position in between the two.

If the appliance is fitted with an electronic lighting device\* (see figure), press the ignition button, marked with the

symbol , then hold the BURNER knob down and turn it in an anticlockwise direction, towards the maximum flame setting, until the burner is lit. The burner may be extinguished when the knob is released. If this occurs, repeat the operation, holding the knob down for a longer period of time.

! If the flame is accidentally extinguished, switch off the burner and wait for at least 1 minute before attempting to relight it.

If the appliance is equipped with a flame failure safety device\*, press and hold the BURNER knob for approximately 3-7 seconds to keep the flame alight and to activate the device.



To switch the burner off, turn the knob until it reaches the stop position

•

### Practical advice on using the burners

For the burners to work in the most efficient way possible and to save on the amount of gas consumed, it is recommended that only pans that have a lid and a flat base are used. They should also be suited to the size of the burner:

Burner	ř Cookware diameter (cm)
Fast (R)	24 - 26
Semi Fast (S)	16 - 20
Auxiliary (A)	10 - 14

To identify the type of burner, please refer to the diagrams contained in

the "Burner and nozzle specifications".

## Using the oven

! The first time you use your appliance, heat the empty oven with its door closed at its maximum temperature for at least half an hour.

Ensure that the room is well ventilated before switching the oven off and opening the oven door. The appliance may emit a slightly unpleasant odour caused by protective substances used during the manufacturing process burning away.

! Before operating the product, remove all plastic film from the sides of the appliance.

! Never put objects directly on the bottom of the oven; this will avoid the enamel coating being damaged.

1. Select the desired cooking mode by turning the SELECTOR knob.
2. Select the recommended temperature for the cooking mode or the desired temperature by turning the THERMOSTAT knob.

A list detailing cooking modes and suggested cooking temperatures can be found in the relevant table (see *Oven cooking advice table*).

During cooking it is always possible to:


- Change the cooking mode by turning the SELECTOR knob.
- Change the temperature by turning the THERMOSTAT knob.
- Stop cooking by turning the SELECTOR knob to the "0" position.

! Always place cookware on the rack(s) provided.

### THERMOSTAT indicator light


When this is illuminated, the oven is generating heat. It switches off when the inside of the oven reaches the selected temperature. At this point the light illuminates and switches off alternately, indicating that the thermostat is working and is maintaining the temperature at a constant level.

### Oven light

This is switched on by turning the SELECTOR knob to any position other than "0". It remains lit as long as the oven is operating. By selecting  with the knob, the light is switched on without any of the heating elements being activated.

## Using the cooking timer\*

1. To set the buzzer, turn the COOKING TIMER knob clockwise almost one complete revolution.
2. Turn the knob anticlockwise to set the desired time: align the minutes shown on the COOKING TIMER knob with the indicator on the control panel.
3. When the selected time has elapsed, a buzzer sounds and the oven turns off.
4. When the oven is off the cooking timer can be used as a normal timer.

! To use the oven manually, in other words when you do not wish to use the end of cooking timer, turn the COOKING TIMER knob until it reaches the  symbol.



## Cooking modes

### “Defrosting” Mode

Position of thermostat knob : **any**

The fan located on the bottom of the oven makes the air circulate at room temperature around the food.

This is recommended for the defrosting of all types of food, but in particular for delicate types of food which do not require heat, such as for example: ice cream cakes, cream or custard desserts, fruit cakes. By using the fan, the defrosting time is approximately halved. In the case of meat, fish and bread, it is possible to accelerate the process using the “multi-cooking” mode and setting the temperature to 80° - 100°C.

### Convection Mode

Position of thermostat knob: between **60°C** and **Max**.

On this setting, the top and bottom heating elements come on. This is the classic, traditional type of oven which has been perfected, with exceptional heat distribution and reduced energy consumption. The convection oven is still unequalled when it comes to cooking dishes made up of several ingredients, e.g. cabbage with ribs, Spanish style cod, Ancona style stockfish, tender veal strips with rice, etc. Excellent results are achieved when preparing veal or beef-based dishes as well (braised meats, stew, goulash, wild game, ham etc.) which need to cook slowly and require basting or the addition of liquid. It nonetheless remains the best system for baking cakes as well as fruit and cooking using covered casserole dishes for oven baking. When cooking in convection mode, only use one dripping pan or cooking rack at a time, otherwise the heat distribution will be uneven. Using the different rack heights available, you can balance the amount of heat between the top and the bottom of the oven. Select from among the various rack heights based on whether the dish needs more or less heat from the top.

### Fan Assisted Mode

Position of thermostat knob: Between **60°C** and **Max**.

The heating elements, as well as the fan, will come on. Since the heat remains constant and uniform throughout the oven, the air cooks and browns food uniformly over its entire surface. With this mode, you can also cook various dishes at the same time, as long as their respective cooking temperatures are the same. A maximum of 2 racks can be used at the same time, following the instructions in the section entitled: “Cooking On More Than One Rack”.

This fan assisted mode is particularly recommended for dishes requiring a gratin finish or for those requiring considerably prolonged cooking times, such as for example: lasagne, pasta bakes, roast chicken and potatoes, etc... Moreover, the excellent heat distribution makes it possible to use lower temperatures when cooking roasts. This results in less loss of juices, meat which is more tender and a decrease in the loss of weight for the roast. The fan assisted mode is especially suited for cooking fish, which can be prepared with the addition of a limited amount of condiments, thus maintaining their flavour and appearance.

Desserts: the fan assisted mode is also perfect for baking leavened cakes.

Moreover, this mode can also be used to thaw quickly white or red meat and bread by setting the temperature to 80 °C. To thaw more delicate foods, set the thermostat to 60°C or use only the cold air circulation feature by setting the thermostat to 0°C.

### “Top” oven

Position of thermostat knob: Between **60°C** and **Max**.

The top heating element comes on.

This mode can be used to brown food at the end of cooking.

### Grill

Position of thermostat knob : **Max**

The top heating element and the turnspit come on. The extremely high and direct temperature of the grill makes it possible to brown the surface of meats and roasts while locking in the juices to keep them tender. The grill is also highly recommended for dishes that require a high temperature on the surface: such as beef steaks, veal, rib steak, filets, hamburgers etc...

Some grilling examples are included in the “Practical Cooking Advice” paragraph.

### Fan Assisted Grill

Position of thermostat knob: between **60°C** and **200°C**.


The top central heating element and the fan come on. This combination of features increases the effectiveness of the unidirectional thermal radiation of the heating elements through forced circulation of the air throughout the oven. This helps prevent food from burning on the surface, allowing the heat to penetrate right into the food. Excellent results are achieved with kebabs made with meats and vegetables, sausages, ribs, lamb chops, chicken in a spicy sauce, quail, pork chops, etc..

This mode is also ideal for cooking fish steaks, like swordfish, tuna, grouper, stuffed cuttlefish etc.

! The TOP OVEN, GRILL and FAN ASSISTED GRILL cooking modes must be performed with the oven door shut.

! When using the TOP OVEN and GRILL cooking modes, place the rack in position 5 and the dripping pan in position 1 to collect cooking residues (fat and/or grease). When using the FAN ASSISTED GRILL cooking mode, place the rack in position 2 or 3 and the dripping pan in position 1 to collect cooking residues.

### Cooking on several shelves simultaneously

If it is necessary to use two racks, use the FAN ASSISTED mode , as this is the only cooking mode suited to this type of cooking. We also recommend that:

- Positions 1 and 5 are not used. This is because excessive direct heat can burn temperature sensitive foods.
- Positions 2 and 4 are used and that food that requires more heat is placed on the rack in position 2.
- When cooking foods that require different cooking times and temperatures, set a temperature that is halfway between the two recommended temperatures (see *Oven cooking advice table*) and place the more delicate food on the rack in position 4. Remove the food that requires a shorter cooking time first.
- When cooking pizzas on several racks with the temperature set to 220°C, the oven is preheated for 15 minutes. Generally speaking, cooking on the rack in position 4 takes longer: we recommend that the pizza cooked on the lowest rack position is removed first, followed by the pizza cooked in position 4 a few minutes later.
- Place the dripping pan on the bottom and the rack on top.

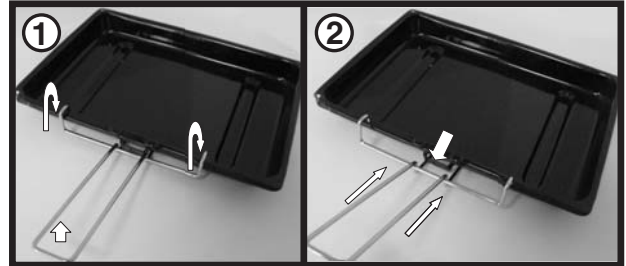
### Using the grill pan kit

The grill pan handle is detachable from the pan to facilitate cleaning and storage. Fix the pan handle securely before use:



1. Fit the handle to the grill pan so that the external 'hooks' embrace the edge of the pan (fig. 1)
2. Make sure that the middle part of the handle fits exactly the protruding support of the pan (fig. 2) and holds the pan from the bottom.


The food must be placed on the rack in the grill pan.

Position the grill pan on top of the oven rack. The best results are achieved by placing the oven rack on the uppermost shelves. Pouring a little water into the grill pan will make the collection of grease particles more efficient and prevent the formation of smoke.

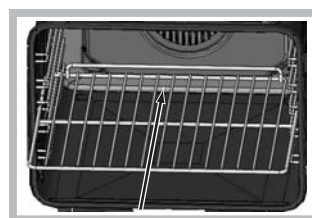


### Timer Knob

Some models are equipped with a timer program to control when the oven shuts off during cooking. To use this feature, you must wind the knob one full turn in the counter-clockwise direction ; Then, turn the knob in the clockwise direction , to set the time by matching up the indicator on the control panel with the number of minutes on the knob. At the end of the programmed length of time, the timer will sound and automatically turn off the oven.

! to use the oven in manual mode without the cooking control timer, match the indicator on the control panel with the  symbol on the timer knob. When the oven is not in use, the cooking control timer can be used like a normal timer.

! Avoid the children touch the oven door because it is very hot during the cooking.



! When inserting the shelf make sure the backstop is at the rear of the cavity (see image)

**Oven cooking advice table**

Selector knob setting	Food to be cooked	Weight (in kg)	Cooking rack position from bottom	Preheating time (minutes)	Thermostat knob setting	Cooking time (minutes)
<b>Defrosting</b>	All frozen food					
<b>Convection</b>	Duck	1	3	15	200	65-75
	Roast veal or beef	1	3	15	200	70-75
	Pork roast	1	3	15	200	70-80
	Biscuits (short pastry)	-	3	15	180	15-20
	Tarts	1	3	15	180	30-35
<b>Fan assisted</b>	Pizza (on 2 racks)	1	2-4	15	220	15-20
	Lasagne	1	3	10	200	30-35
	Lamb	1	2	10	180	50-60
	Roast chicken + potatoes	1	2-4	10	180	60-75
	Mackerel	1	2	10	180	30-35
	Plum-cake	1	2	10	170	40-50
	Cream puffs (on 2 racks)	0.5	2-4	10	190	20-25
	Biscuits (on 2 racks)	0.5	2-4	10	180	10-15
	Sponge cake (on 1 rack)	0.5	2	10	170	15-20
	Sponge cake (on 2 racks)	1.0	2-4	10	170	20-25
Savoury pies	1.5	3	15	200	25-30	
<b>Top Oven</b>	Browning food to perfect cooking	-	3/4	15	220	-
<b>Grill</b>	Soles and cuttlefish	1	4	5	Max	8-10
	Squid and prawn kebabs	1	4	5	Max	6-8
	Cod filet	1	4	5	Max	10
	Grilled vegetables	1	3/4	5	Max	10-15
	Veal steak	1	4	5	Max	15-20
	Cutlets	1	4	5	Max	15-20
	Hamburgers	1	4	5	Max	7-10
	Mackerels	1	4	5	Max	15-20
	Toasted sandwiches	n.° 4	4	5	Max	2-3
<b>Fan assisted grill</b>	Grilled chicken	1.5	3	5	200	55-60
	Cuttlefish	1.5	3	5	200	30-35

**NB:** cooking times are approximate and may vary according to personal taste. When cooking using the grill or fan assisted grill, the dripping pan must always be placed on the 1st oven rack from the bottom.

# Precautions and tips

GB

! This appliance has been designed and manufactured in compliance with international safety standards. The following warnings are provided for safety reasons and must be read carefully.

## General safety

- The appliance was designed for domestic use inside the home and is not intended for commercial or industrial use.
- The appliance must not be installed outdoors, even in covered areas. It is extremely dangerous to leave the appliance exposed to rain and storms.
- Do not touch the appliance with bare feet or with wet or damp hands and feet.
- **The appliance must be used by adults only for the preparation of food, in accordance with the instructions outlined in this booklet. Any other use of the appliance (e.g. for heating the room) constitutes improper use and is dangerous. The manufacturer may not be held liable for any damage resulting from improper, incorrect and unreasonable use of the appliance.**
- The instruction booklet accompanies a class 1 (insulated) or class 2 - subclass 1 (recessed between 2 cupboards) appliance.
- Keep children away from the oven.
- Make sure that the power supply cables of other electrical appliances do not come into contact with the hot parts of the oven.
- The openings used for the ventilation and dispersion of heat must never be covered.
- Always use oven gloves when placing cookware in the oven or when removing it.
- Do not use flammable liquids (alcohol, petrol, etc...) near the appliance while it is in use.
- Do not place flammable material in the lower storage compartment or in the oven itself. If the appliance is switched on accidentally, it could catch fire.
- Always make sure the knobs are in the “●” position when the appliance is not in use.
- When unplugging the appliance, always pull the plug from the mains socket; do not pull on the cable.
- Never perform any cleaning or maintenance work without having disconnected the appliance from the electricity mains.
- If the appliance breaks down, under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or further malfunctioning of the appliance. Contact Assistance.

- Do not rest heavy objects on the open oven door.
- Do not place flammable materials in the lower oven compartment.
- The internal surfaces of the compartment (where present) may become hot
- The appliance should not be operated by people (including children) with reduced physical, sensory or mental capacities, by inexperienced individuals or by anyone who is not familiar with the product. These individuals should, at the very least, be supervised by someone who assumes responsibility for their safety or receive preliminary instructions relating to the operation of the appliance.
- Do not let children play with the appliance.

## Disposal

- When disposing of packaging material: observe local legislation so that the packaging may be reused.
- The European Directive 2002/96/EC relating to Waste Electrical and Electronic Equipment (WEEE) states that household appliances should not be disposed of using the normal solid urban waste cycle. Exhausted appliances should be collected separately in order to optimise the cost of re-using and recycling the materials inside the machine, while preventing potential damage to the atmosphere and to public health. The crossed-out dustbin is marked on all products to remind the owner of their obligations regarding separated waste collection. For more information relating to the correct disposal of household appliances, owners should contact their local authorities or appliance dealer.

## Respecting and conserving the environment

- You can help to reduce the peak load of the electricity supply network companies by using the oven in the hours between late afternoon and the early hours of the morning.
- Always keep the oven door closed when using the GRILL mode. This will achieve better results while saving energy (approximately 10%).
- Check the door seals regularly and wipe them clean to ensure they are free of debris so that they adhere properly to the door, thus avoiding heat dispersion.

## Switching the appliance off

Disconnect your appliance from the electricity supply before carrying out any work on it.

## Cleaning the appliance

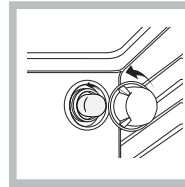
! Do not use steam jets to clean the appliance.

- The stainless steel or enamel-coated external parts and the rubber seals may be cleaned using a sponge that has been soaked in lukewarm water and neutral soap. Use specialised products for the removal of stubborn stains. After cleaning, rinse well and dry thoroughly. Do not use abrasive powders or corrosive substances.
- The hob grids, burner caps, flame spreader rings and burners may be removed to make cleaning easier; wash them in hot water and non-abrasive detergent, making sure all burnt-on residue is removed before drying them thoroughly.
- Clean the terminal part of the flame failure safety devices\* frequently.
- The inside of the oven should ideally be cleaned after each use, while it is still lukewarm. Use hot water and detergent, then rinse well and dry with a soft cloth. Do not use abrasive products.
- Clean the glass part of the oven door using a sponge and a non-abrasive cleaning product, then dry thoroughly with a soft cloth. Do not use rough abrasive material or sharp metal scrapers as these could scratch the surface and cause the glass to crack.
- The accessories can be washed like everyday crockery, and are even dishwasher safe.

## Inspecting the oven seals

Check the door seals around the oven regularly. If the seals are damaged, please contact your nearest Authorised After-sales Service Centre. We recommend that the oven is not used until the seals have been replaced.

## Replacing the oven light bulb



1. After disconnecting the oven from the electricity mains, remove the glass lid covering the lamp socket (*see figure*).

2. Remove the light bulb and replace it with a similar one: voltage

230 V, wattage 25 W, cap E 14.

3. Replace the lid and reconnect the oven to the electricity supply.

! Do not use the oven lamp as/ for ambient lighting.

## Gas tap maintenance

Over time, the taps may become jammed or difficult to turn. If this occurs, the tap must be replaced.

! This procedure must be performed by a qualified technician who has been authorised by the manufacturer.

## Assistance

Please have the following information to hand:

- The appliance model (Mod.).
- The serial number (S/N).

This information can be found on the data plate located on the appliance and/or on the packaging.





